

**Corrective Action Statement**  
**Safari Quest**  
**Inspection Dated June 28, 2003**

Item # 3            A copy of the variance for the skin tanks was not aboard the vessel.

The vessel had been keeping a copy of the variance request electronically, in her computer files. The original computer crashed, and that was a file that was lost and not recoverable onboard. The vessel has since obtained another electronic copy of the variance request as well as a hard copy.

Item #12           An Adequate space was not provided for storing items such as a broom. A broom was stored on the deck between the freezer and the bulkhead.

The vessel has installed a fixture to hang the broom on a bulkhead outside the galley.

Item #15           A Plastic bag of bleu cheese was not marked with a "use by" date.

The Chef and his Assistant will write a "use by" date on each item stored in the refrigerator. The Captain will do periodic checks to insure that this is happening.

Item #16           A sanitizing solution bottle for the ware wash unit was not labeled..

A label has been applied to the sanitizing solution bottle. Any cleaning solution will be labeled before it enters the galley and a system to periodically check cleaning supply storage areas has been put into place. This issue will be monitored by the Captain.

Item #17           A few previous cleaned items were soiled with a food residue.

The galley has a regular cleaning schedule and a cleaning checklist in place. The Captain supervises the system to insure the galley and galley equipment are being properly and regularly cleaned.

Item #18           The ovens were slightly encrusted with a food residue.

The galley has implemented a daily cleaning schedule for the ovens which is an item on the cleaning checklist. This task is monitored by the Captain of the vessel.

Item #20           The cabinets in the Galley had some food debris on the shelving.

The galley has a regular cleaning schedule and a cleaning checklist in place. The Captain supervises the system to insure the galley and galley equipment are being properly and regularly cleaned.

Item # 21           Tongs, ladles and spatulas were noted hanging in direct contact with the bulkhead.

The Galley cooking utensils have been moved to a drawer.

Item # 25      Ensure the lighting is adequate for the dry stores area.

The lighting has been made adequate in the dry stores area.

Item #28      Excess moisture was noted on the bulkheads.

Ventilation has been increased in the provisions area. The crew has been directed to report any condensation to the Captain so that it may be remedied.